



President's Message

Hi All,

I hope you are all well and enjoying the warmer weather. Time to start thinking about what wines you want to make this year as we will be talking and taking orders for bulk purchases at the November meeting. That meeting we should have some pricing on grapes as well as detail on what varieties are available. We again will be purchasing machined picked grapes from Heathcote, Shiraz and hopefully another variety as well.

A Reminder that the December meeting is our Xmas Party to be held again at the Balnarring hall on Sunday 3rd December.

Cheers for now.

October 2023

www.fawg.org.au

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Coming Up

Sunday 1st October 12 noon
-Kevin Murphy's hosting the Wine Makers Lunch Bring a plate and beverage to share.
Factory 2 3 Lathams Road Carrum Downs

Saturday 7th and Sunday 8th October
-Heathcote Wine and Food Festival
<https://www.heathcotewinegrowers.com.au/festival>

Tuesday 10th October 7pm
-Italian wine night takes over FAWG meeting for those who secured a ticket

Tuesdays 17th October - 21st November
6:30-8:30pm
-WSET level 2 award in wines 6 week course followed by exam on the 28th November
<https://sommeliers.com.au/event/vic-classroom-wine-spirit-education-trust-wset-level-2-at-wine-house-2/>

Friday 20th October
Last entry date for Eltham Wine Show

Friday 20th and Saturday 21st October
-Pinot Palooza Melbourne
<https://pinotpalooza.com.au/pages/>

CORDON CORNER

By Mike Payne



Spring is here and that means it's time to launch your vineyard spray program into action, (if you haven't already), for control of fungal diseases, pests and weeds.

A continuing problem which appears to worsen each season is the availability of suitable chemicals for those of us with small vineyards as the chemicals become more expensive and many are no longer available in small quantities. Manufacturers of fungicides are discontinuing to supply many of the smaller containers of product stating that they are not viable and they prefer to sell the larger quantities to the bigger commercial vineyards. This makes it more important to start the spray research early and plan around what is available. Maybe try buying with a couple of friends or members and split the cost if you must purchase larger.

Hopefully this season the disease pressure will be low and the softer broad-spectrum chemicals will get you through but, it only takes one weather event during a crucial time in the cycle such as flowering to upset the plan.

More to come on the disease control and chores in the vineyard as we move into the next month.



SENTIA WINE TESTING

The guild has a Sentia wine analyser available to members to have wine samples analysed for FreeSO₂ and Malic Acid.

The tests can be carried out prior to guild meetings, starting at 7pm. If you wish to have your wine analysed, please ensure you arrive at the meeting early and advise Kevin Murphy that you require your wine analysed.

Samples should be kept away from air (i.e. in a sealed bottle, or sample vial with minimum air space. Only a very small sample is required for the tests.

Costs are: **Members** - Free SO₂ \$6.00 and Malic Acid \$15.00 **Non-members** - \$10 and \$20

FAWG CALENDAR

Meeting Date	Club night Activity	Competition	Tasting Talk	Industry/Lvent	Committee Date
January 10 th 2023			Taylor's 2020 Shiraz		Tues 17 th zoom 7:15pm
February 1 st 2023		Sparkling wine mini comp		Winemaking Classes at Eco Centre ML Martha Sat 18/25 th	
March 14 th 2023	Robin from Laffort to talk about yeast			Red Hill Mead show Judging 26 th Feb Public day 11 th March	
April 11 th 2023	John Lee Trophy 2023 Talk on Ciders with Lisa Creswell				
May 9 th 2023	Sugars in country wines/ Tastings	Shella Lee Liqueur & Fortified mini comp		Possible wine tour with Eltham TBA	
June 13 th 2023	Michael from Mammoth wines		Chardy Pinot noir		Tues 6 th Zoom 7:15
July 11 th 2023	AGM meeting/ Homemade night		Talk/Taste on wines with different sugars		Tues 4 th zoom 7:15
August 8 th 2023	Cellar dwellers Unusual, Old and mulled wines			Guild Show 26 and 27 th at Balnarring Hall	Tues 1 st Zoom 7:15
September 12 th 2023	Discussion on Show results and Tastings	Gordon Evans white wine mini comp			Tues 5 th zoom 7:15 start
October 10 th 2023	Italian Wine night start time 7pm			Possible Wine Tour with Eltham TBA	Tues 3 rd Zoom 7:15
November 1 st 2023	TBA	Chris Myers Red Wine Mini Comp			Tues 7 th zoom 7:15 start
December 3 rd 2023	No Tuesday meeting End of Year			Sunday 3 rd Xmas party at Balnarring Hall	

Crittenden Estate awarded Mornington Peninsula's 2023 Vineyard of the Year

- August 29th, 2023



Rollo Crittenden of Crittenden Estate. Image courtesy Mornington Peninsula Wine.

Mornington Peninsula Wine, the peak industry body for the region, has announced Rollo Crittenden of Crittenden Estate as the recipient of its 2023 Dr Allan Antcliff Vineyard of the Year Award.

The award, which is in its second year, acknowledges the work of exceptional viticulturists and their commitment to environmental excellence, in recognition of principal research scientist in vine physiology and ampelography Dr Allan Antcliff, AM, whose work was pivotal to the development of the Australian wine industry. The winner is awarded a \$5,000 travel grant, to support their pursuit in research and development of practices in viticulture.

Led by Dr Samantha Scarratt, the judging panel praised Crittenden for his approach to soil ecology through extensive compost research and development and to provide the balance and biodiversity necessary for a thriving ecosystem. Crittenden focusses heavily on the bacteria and fungi present in compost to support the health in the soil and root systems putting nutrients back into soil that is depleted during the growing and ripening phase.

"What set Crittenden apart in a very close competition, was its extensive research into, and application of, different practices in the vineyard. It is something the team there have

been doing for quite a while now with excellent results," Scarratt commented.

"Overall, I was extremely impressed with the level of the submissions and excited for the future in the Mornington Peninsula. Through my work, I have travelled to many wine regions and looking through the lens of the six vineyards judged, it feels there is a young vibrant wine community that is taking a very mindful approach to viticulture," Scarratt said.

Rollo Crittenden was appreciative of the recognition and applauded the submission process.

"Going through the submission process was immensely beneficial to Crittenden as it gave us the opportunity to pause and reflect on every aspect of our viticultural process. The interaction with the three judges, given their wealth of collective experience, has brought great value to our business, and resulted in further consideration and evolution of our processes." Crittenden said.

"To be recognised through the Dr Allan Antcliff award was unexpected but very much appreciated and we look forward to sharing our learnings to the greater benefit of all Mornington Peninsula grapegrowers," he continued.

Other finalists were Quealy Winemakers and Portsea Estate, both of whom have demonstrated excellence in the vineyard as well as in social, environmental, and economic responsibility.

Mornington Peninsula Wine CEO, Olivia Barrie said the region has a dedicated focus on sustainability and on growing for the future.

"We want to ensure we are at the forefront of sustainable winegrowing and caring for our local environment," Barrie Said.

"By rewarding and naming those that are doing a great job out there in the vineyards, planning for future generations, it creates a buzz among the community and allows knowledge and initiatives to be shared amongst peers, which can only result in an overall improvement in the region."

The winner of the inaugural award in 2021 was Joe Vaughan for the work at 100 Hunts Road vineyard.

The Importance of Temperature Control in Winemaking Written by Dave Green

Maintaining the temperature of your wine — from the moment it arrives in your door until the moment the wine bottle gets popped — plays a huge role in the finished product. Mainly winemakers will talk about the temperature during active fermentation or during long-term aging, but there are other times when temperature control can be highly beneficial. Let's take a quick peek to see a few whys, whens, and hows to take control of this facet in your winery.

Ways To Gain Control

There are plenty of options winemakers utilize to control temperature of their grapes, must/juice, fermentations, and finally wine: Nighttime harvesting, dry ice, old refrigerators, heating pads, or glycol-jacketed fermenters . . . these are just a few examples. How you go about controlling temperature first off depends a lot on your budget. Frozen plastic milk jugs cost basically nothing, but the level of precision is low and the time spent monitoring temperature is high. Buying your own glycol system means initial costs are high, but then you are rewarded with a high level of precision and low time and maintenance costs. Middle of the road you'll find that buying an independent temperature control unit, like a Johnson Controller or UNISTAT controller, that manipulates a refrigerator and/or heat pad, may be the perfect solution for you. Many temperature control units are dual stage, which implies they can be set to both heat and cool, so it can control both a fridge and a heat pad at once. Single stage means they can only perform one of those tasks — you must purchase them separately for heating or cooling.

Grapes-into-Wine Phase

Right off the bat, many winemakers who harvest their own grapes like to keep their grapes cool at harvest, so many will pick their grapes in the overnight hours. This allows for better initial control over their fermentation

once the grapes are crushed. An optional technique called cold-soaking, where red grapes are crushed then kept cold for several days prior to active fermentation, may be the next place for temperature control. Dry ice, frozen milk jugs, refrigerators, walk-in coolers, or glycol systems are all ways winemakers will keep the grapes between 40–50 °F (5–10 °C) during a cold soak.



An ice or water bath is an inexpensive way to keep your fermentation cool, as a digital thermometer monitors the temperature inside the fermenter.

For most wines, active fermentation will be the initial place where temperature control is desired. Depending on your goals with the wine you may want to either heat the fermentation process up or cool the fermentation down . . . depending on batch size, ambient room temperature, wine type, and yeast selection. Again, you need to figure out what you want out of the yeast and understand their interactions with the juice. A warmer fermentation is often desired for more robust red wines. This enhances extraction of the phenolic compounds from grape skins (if your wine is on grape skins), which can greatly affect both the color and tannin composition of the wine. But too warm of fermentation temperature, starting around 86 °F (30 °C), and the yeast may start to throw off undesirable sulfur-derived compounds like hydrogen sulfide. Kit and juice red wines are optimally fermented somewhere between 68–86 °F (20–30 °C). Whole grape red winemakers will want warmer (75–86 °F/24–30 °C) ferments for better color extraction. Regular punching down of the cap for this same group will help control the temperature.

Punching down allows heat to be redistributed throughout the fermentation and some heat to escape. But if a more aromatic, delicate red wine is your goal, fermenting on the cooler end of these temperature ranges would be preferred.

For white, rosé, and fruit wines, fermentations are generally recommended to be kept below 60 °F (15 °C). A cool fermentation with these styles of wines will better retain the delicate aromatics, like the thiols with aromas of tropical fruit, that give these wines much of their character . . . the fermentation bouquet. A slow and steady fermentation is the goal with these styles of wines.

After Fermentation Temperature Control

Once fermentation is complete, some red winemakers might provide more time for the juice and grape skins to interact. This is known as an extended maceration and is best done at slightly chilled temperatures. This process has been noted to lead to a “softer tannin profile” but is not recommended for beginners since this can lead to unnecessary oxidation and bitterness.

Secondary fermentation, known as malolactic fermentation (MLF), is often best done at elevated temperatures. This process is kicked off by introducing a lactic acid bacteria, inoculated near the end of primary fermentation and allowed to metabolize the malic acid in wine, converting it to lactic acid. Maintaining temperatures between 68 to 75 °F (20 to 24 °C) is usually ideal for MLF.

Cold stabilization is the next point in a wine's life that temperature control may be warranted. Tartaric acid can become supersaturated in wines when cooled and tartaric crystals can form. They look like broken glass. By cold stabilizing a wine, the excess tartaric acid is removed prior to bottling, since many folks don't like to see what looks like broken glass in their bottle of wine (don't worry, it won't hurt you though). Bringing your wine down to right around 32 °F (0 °C) for 36–48 hours (or longer) is all that is needed to cold stabilize a wine. One problem with cold stabilizing wine though is suck back. Be sure fermenters are topped off and a solid bung is in place prior to

starting to cool the wine . . . you don't want oxygen sucked into the fermenter.

Once your wine is bottled, a cool cellar is perfect to store your wine. If you don't have the luxury of a cool cellar, trying to keep the wine at around 50–60 °F (10–16 °C) would be ideal. No matter what, be sure to keep out of direct sunlight.

Vineyard Management Group



For those members with a vineyard FAWG has a WhatsApp Vineyard Management Group that is lead by Mike Payne (our Cordon Corner author) to share information about vineyard maintenance. If you would like to join please contact Glen on fawgpres@gmail.com



FUNNIES



My Vintage Year

An interview series: Where we interview wine people. They may be your fellow guild members or significant others in the Wine Industry. Was this their vintage year.

By: Dave Chambers

Today it is Scott Werner. I must confess I don't know Scott at all. Yes I chatted to him briefly at a couple of the meetings recently. He seems like a great guy and a more than worthy member of the Frankston Guild or should I say we are lucky to have him with us.

When you read his very capable interview answers you will come to view I did he has a great sense of humour. And I'm sure you all agree this will get you through a lot of scratching your head moments when making wine.

I found his interview knowledgeable and entertaining. Before this he admitted to me he was not sure he had much to say or offer. I think when you read it you will form the same opinion I did what a great interview, thanks mate.

Dave: Why wine and not beer.

Scott: Well to be honest, it's actually beer for me. I've only really start drinking wine in the last 8 months since we moved to our new place which has a small vineyard on it.

Dave: What wine region or village anywhere in the world is your fantasy wine tasting destination..

Scott: I hear France is nice.

Dave: What is your first experience that you remember that led to an interest in wine.

Scott: I've only recently developed an interest in wine – when we moved into our new property and it came with a vineyard! I've drunk wine on the odd occasion but have only just taken the time to appreciate it and think about how it is made.

Dave: What is an interesting unknown fact about you that members of Frankston Guild may or may not find interesting.

Scott: That before I joined the Guild, I could count on 2 hands how many bottles of wine I'd ever had! Now I've joined the Guild, I'm almost up to 3 hands!

Dave: What wine do you prefer to make Red or White and what variety.

Scott: Considering that I have predominantly Shiraz vines at home, I've done most of my research on red wine. In saying that, I am actually interested in going down the country wine path - there seems to be infinite possibilities there.

Glen Fortune has a Presidents Question for you:

President: Before making wine you made beer. Did you have great success with beer and what beer were you most proud of that you made.

Scott: I've only ever made beer from those pre-made kits but have fiddled around with adding different hops. A few years ago I grew my own hops (Pride of Ringwood) in the back yard and used it to hop a pale ale. Turned out very nice but it was even nicer knowing my home grown hops were in there.

Dave: Does technical astuteness give you an edge in your wine making skills. Wine making is skill that unfolds with experience. Are you finding this to be true for you in your wine making.

Scott: I'm quickly learning that there is a lot to know about wine making and even more with vineyard management. Like all skills it takes time to learn and I'm sure I will have plenty of mistakes along the way but for the mean time I'm having fun.

Dave: Are you into the intellectual part of the discussion about wine. Wine can be so many things to so many people. But what does it bring to you.



Scott: At this stage, I'm absorbing as much as I can about wine and am yet to delve in intellectual discussions.

Dave: Are you a pedantic fussy wine maker or do you prefer to feel your way along steady as she goes. It will work out in the end.

Scott: I'm not fussy, and considering my base level of knowledge on wine is basically at 0, anything I can drink I will be happy with. Fast forward to a few years, I'm sure I'll get fussier.

Dave: What are you excited about for the future of home wine making. Where do you see it unfolding over the next ten years.

Scott: I'd love to try some country wines so that I can incorporate a lot more of my home grown produce. I'd also like to try out a few meads (once I get a bee hive).

Dave: What inspires you to make better wine. Is it the Gold medals or the knowledge that you are ever improving on your skill.

Scott: At this stage, I'm only aiming for a wine that is drinkable! I'm still only learning the basics and (hopefully) with time will improve and refine my process.

Dave: Who or what has been your biggest influence in wine making and how long have you been a Wine Maker.

Scott: I have been making wine for almost 6 months and my first ever wine was the Raspberry wine day with the Guild. Everyone at the Guild has been so helpful especially David Hart and Peter Enness. Both have donated their time to help me with maintaining my vines and offered tips and tricks with my wine making along the way. I'd be very lost without the Guild!

Dave: Can you describe where you make your wine. Is it in your kitchen or do you have a dedicated area for wine making.

Scott: I have a shed that has been set out specifically for wine making by the previous owner of our property (thanks, Steve!).

Dave: What have been the positive surprises of your membership of FAWG.

Scott: The level of knowledge by the Guild is incredible! When I first heard about the Frankston Amateurs Wine Guild and then listened to the knowledge you all have, I couldn't believe you called yourselves amateurs. There's nothing amateur about your combined knowledge!

Dave: What were you drinking in your twenties.

Scott: I wasn't a big drinker in my twenties but beer was my go to. I still don't really drink a lot, I moreso enjoy the process of creating something of my own and sharing it.

Dave: If you could tell the young Scott about life, what advice would you give.

Scott: Don't sweat the small stuff

Dave: Enlighten us with a couple of your favourite wine tweaks.

Scott: I will need to tweak my Riesling so will be able to tell you what works soon!

Dave: I have heard in my short time with the guild some complete disasters while making wine. What is your biggest disaster you can share with us.

Scott: I haven't had a "disaster" yet – touch wood!

Dave: I have asked this question of everyone. So far, a hundred percent have said making wine was never a financial consideration. What was the motivation and still is for you after so many years.

Scott: I have grapes in the backyard that I don't want to go to waste, so I might as well make something of it!

And Finally

Dave: You are going to a desert island to spend some chill time. You are taking with you one piece of music, one bottle of wine, a book and food. To be clear, that is a choice of one bottle of wine, one meal and so on. What will be placed in your suitcase and declared at immigration when you enter the Republic of

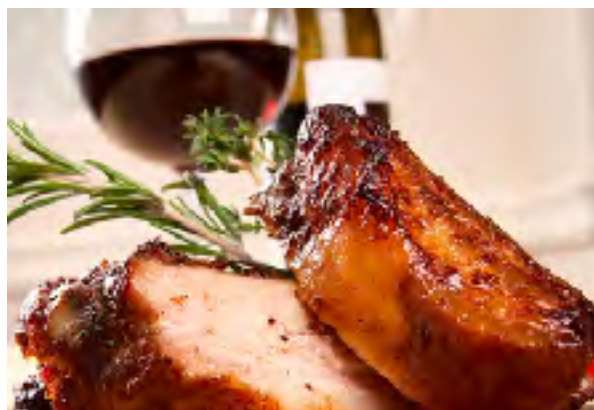
Maldives on your way to the Baa Atoll.

Scott:

Book – currently reading Dune (it's a tough slog)

Food – crispy roast pork

Wine - Don't know.. what goes with pork?



editor-

- German Riesling
- Condrieu / Viognier
- Chenin Blanc
- Pinot Noir
- Red or rosé Grenache / Garnacha
- Aged Barolo (Nebbiolo)
- Sicilian Nerello Mascalese

<https://www.decanter.com/learn/food/wine-with-pork-pairing-424796/>

John Lee Trophy 2024

The John Lee trophy for the 2024 FAWG show will be for best country blend. Robert Lee gave me a delicious strawberry and rhubarb wine last year and this would be a perfect example of the type of wine to enter and with ingredients currently in season. Whatever blend you chose to make it needs to be a mix of different origin ingredients. So to clarify raspberry and blackberry is a berry wine, apple and quince is a pomme fruit wine, apricot and nectarine is a stone fruit wine so none of these are considered a blend acceptable for entry. Melomel and metheglin will be accepted.

Recipes:

Robert Lee's

Home grown is best. Rhubarb is very versatile, can produce a lovely Sparkling, or a decent dry wine. Strawberries add a touch of sweetness.

For a dry wine a pH of 3.3 and Baumé of 10 or Brix of 18, sugar content including fruit sugar will be around 180 grams per litre.

Rhubarb, seven kilograms.

Strawberries, three kilograms.

Juice fruit, allow to settle in fridge overnight.

Measure PH and Baumé. Add water to make up to around seven litres, to make a five litre of wine. Adjust PH using tartaric acid, add sugar or extra Strawberries to adjust up Baumé.

Add sulfur to give around 15mg/ litre

Put in fridge overnight.

Before starting fermentation take out one litre of juice and freeze. This will be used to back sweeten wine if required.

Using 10 lt demijohn. Raise temp to 15c. Pre mix yeast ensure viable add around 10 grams, Keep fermenting at 15c. Takes around 10 days.

Rack into a five litre demijohn till completely dry.



Lots on line including this one <https://novocastrianvintnersgazette.wordpress.com/2017/03/14/strawberry-and-rhubarb-wine-recipe/> so it's time to get busy!

FAWG Wine making course 2023

The wine making course will again be held on Saturdays 11th and 18th of November at the EcoDisplay centre at the Briars 9am start to 2pm finish

Cost is \$165 everything included so let anyone and everyone you know to contact Glen at fawgpres@gmail.com up until the day it starts.

Whats App...

If you haven't received an invite to the Frankston's amateur winemakers Whats App community please let Glen know at fawgpres@gmail.com. The General FAWG talk is for everyone!





<https://www.essentialwinetastingguide.com/>

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